

A GIFT FOR YOU



Shabbat bread is called "challah" because it is a mitzvah to "separate challah" from bread dough, when it is made in a certain quantity. Visit www.aish.com/shabbatrecipes for more challah recipes & details about this special Mitzvah.

TEXT OF THE BLESSING

ברוך אתה ד' אלקינו מלך העולם אשר קדשנו במצותיו וצונו
להפריש חלה (מן העיסה)

*Baruch Ato A-do-nai Elo-heinu Melech Ho-olom asher kideshonu b'mitzvosov
v'tzivonu lehafrish challah (min ha-isah).*

100% cotton. Wash in cold water. Line dry. WASH BEFORE FIRST USE or spread a plastic bag or wrap over dough before covering with cloth to keep it looking new.

*Because we feel that our meals are not complete unless there is enough to go around,
half of all dough cover profits are donated to help those in need put bread on their tables too.*

WWW.BESTDRESSEDREAD.COM

5 STAR WATER CHALLAH

5 lb flour
5 cups warm water
4 Tablespoons yeast
Optional: Egg for brushing Challahs

1 1/2 cups sugar
1 1/4 cups oil
1 1/2 Tablespoons salt

Pour lukewarm water – should feel warm to the touch – into large mixing bowl and sprinkle yeast over water. Add sugar & let mixture stand for seven minutes. Add oil and salt plus half the flour and mix for five minutes. Then add remaining flour and knead for 10 minutes. Allow dough to rest for five minutes. Then knead for two more minutes and transfer dough to large mixing bowl.

Spray top with cooking oil and turn to coat both sides. Cover dough with your Challah Dough Cover. * (Tip: Spread plastic wrap over the dough before covering to keep your cover clean and fresh.) Set dough in a warm place and allow to rise for one hour or until doubled in bulk. Take Challah.

Divide into four pieces for large Challahs or six pieces for small Challahs. Form Challahs and let rise for 45 minutes. Preheat oven to 350° F. Optional: Brush Challahs with beaten egg and sprinkle your choice of toppings. Bake in preheated oven, for one hour rotating trays halfway through baking.

* Remember to snap a photo :) and email it to bestdressedbread@gmail.com.

[Adapted from The Bais Yaakov Cookbook.]



TO

FROM

*This 100% cotton Challah Dough Cover is specially
designed to cover your rising challah dough.*

Enjoy!

BAKE THE WORLD A BETTER PLACE